

in: Almond Recipes, Brown rice Recipes, Cardamom Recipes, and 4 more

# Coconut Rice III



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## Ingredients

- 3 tbsp ghee
- 1 tsp cumin seeds
- 1 pinch turmeric
- 2 cloves
- 4 black peppercorns
- 2 black or brown cardamom pods
- 2 cups dried coconut
- 2 cups brown rice
- 3¾ cups water
- 1½ tsp salt
- 1tbsp chopped almonds

## Directions ↴

1. Pre-soak [rice](#) for an hour and then rinse well, pick out the dirt.
2. Heat [ghee](#) in a heavy pot and saute [cumin](#) till brown.
3. Add [turmeric](#), cloves, peppercorns and [cardamom](#).
4. Stir for about a minute.
5. Stir in [coconut](#).
6. Sauté till golden.
7. Add [rice](#) and continue sautéing, over medium heat for 2 minutes.
8. Pour in [water](#), add [salt](#), bring to a boil, lower heat, cover and cook for about 20 minutes, until the [water](#) has evaporated and the [rice](#) is cooked.
9. Garnish with cashews, [raisins](#) and [almonds](#).
10. Serve with any main [curry](#).



## Categories



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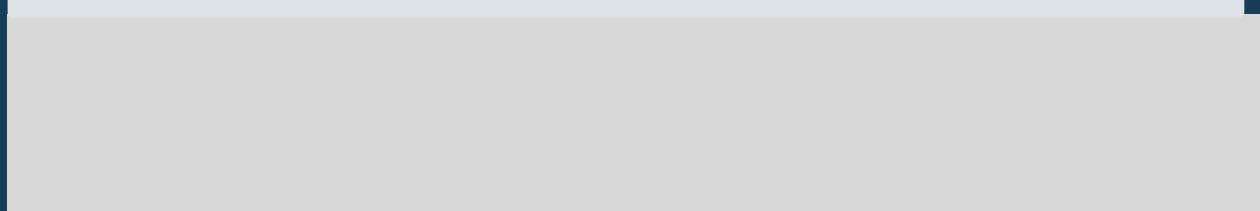


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cool site its wicked!!  
recipes look so yum

*(Edited by Game widow)*



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